



# Sriracha Turkey Burgers

with Roasted Sweet Potatoes and Spring Mix

30 Minutes



Minced Turkey



Shallot



Ginger



Garlic



Soy Sauce



Sriracha



Mayonnaise



Cilantro



Spring Mix



Artisan Bun



Sweet Potato

HELLO SHALLOT

*This little purple bulb is the sweeter cousin of the white onion!*

## Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

### Heat Guide for Step 2 (dbl for 4 ppl):

- Mild: ¼ tsp
- Medium: ½ tsp
- Spicy: 1 tsp

## Bust Out

2 Baking sheets, medium bowl, vegetable peeler, measuring spoons, parchment paper, small bowl, large non-stick pan, microplane/zester, spatula

## Ingredients

	2 Person	4 Person
Minced Turkey	250 g	500 g
Shallot	50 g	100 g
Ginger	30 g	30 g
Garlic	6 g	12 g
Soy Sauce	1 tbsp	2 tbsp
Sriracha 🌶️	1 tsp	2 tsp
Mayonnaise	4 tbsp	8 tbsp
Cilantro	7 g	14 g
Spring Mix	56 g	56 g
Artisan Bun	2	4
Sweet Potato	340 g	680 g
Oil*		

Salt and Pepper\*

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F.

## Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

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## Roast sweet potatoes

Cut **sweet potatoes** into ½-inch fries, then toss with **1 tbsp oil** (dbl for 4 ppl) on a parchment-lined baking sheet. Season with **salt and pepper**. Roast in the **middle** of the oven, flipping halfway through cooking, until golden-brown, 20-22 min.



## Cook patties

Heat a large non-stick pan over medium heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **patties**. Pan-fry, until **patties** are cooked through, 5-6 min per side.\*\* (**NOTE:** After your patties are flipped, carefully re-shape burgers using your spatula and press against edges to form a circle)



## Prep and mix mayo

While **sweet potatoes** roast, peel, then finely grate **2 tsp ginger** (dbl for 4 ppl). Roughly chop **cilantro**. Peel, then grate **shallot**. Peel, then mince or grate **garlic**. Mix **mayo** and **½ tsp sriracha** in a small bowl. (**NOTE:** Reference Heat Guide.) Set aside.



## Toast buns

While **patties** cook, halve buns, then arrange them cut-side up on another baking sheet. Bake in the **top** of the oven, until golden-brown, 2-3 min. (**TIP:** Keep your eye on them so they don't burn!)



## Make patties

Combine **turkey, shallots, soy sauce, ginger, garlic, half the cilantro** and **¼ tsp salt** (dbl for 4 ppl) in a medium bowl. Season with **pepper**. Form **turkey mixture** into **two 4-inch wide burger patties** (four patties for 4 ppl). (**NOTE:** Your mixture may look wet, this is normal! In Step 4, you can carefully re-shape patties when cooking.)



## Finish and serve

Spread **half the sriracha mayo** on **buns**, then layer with **patties** and **spring mix**. Divide **burgers** and **sweet potato fries** between plates. Sprinkle **remaining cilantro** over **sweet potato fries**. Serve with **remaining sriracha mayo** alongside for dipping.

## Dinner Solved!